Federal Drug Administration Docket Mgm. Branch (HEA305) Room 1061 Rockville, MD 20852

I am concerned about labeling of foods, chiefly that all contents are not always listed, including irradiation or what kind. I think the first use of irradiation was with violet rays, intended to destroy bacteria or contamination. However the beneficial portions were also killed, such as yeast. For one example, Salt Rising bread is loved by our family, and it is made from conrmeal which contained yeast. Since irradiation, that has vanished and the bread can no longer be made as it was.

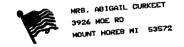
I am shocked that the use of cesium = its isotopes, or any other nuclear rays or by-product should be used in foods. No study exists of whether or not this type of irradiation is harmful. The increase of cancers, and of asthma makes the dissemination of chemicals or air pollutants questionable and the costs of treating the unusual numbers and increase of these and other diseases is not small. In fact those costs might even exceed the profits to businesses advocating the use of the above in foods. The problem is that even though some harmful elements are destroyed, so also are healthful ones. In many cases the contamination comes from the processing and handling of foods - too little inspection by knowledga ble people- and in imported products. "Shelf life" vs ours?

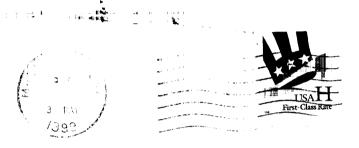
In any case the FDA is charged with a duty to public health, not to the profits of private businesses. The popularity of "organic" foods indicates the desire of the people to eat what nature created. We pay huge sums for cereals, which have been zapped in several ways, items added, salt and sugar et al. and we want to know just what is in each product. Thus the labeling is most important! Let it be large enough for oldsters to read. We want no fine print disceptions. I remind you that your predecessor the Pure Food and Drug Act was created to protect the public from charlitans snake oil sellers and the like. But there is a new form of snake oil in the sale of processed foods, the use of pesticides and so on. The people have the right to know what is in the foods they find for cale in the super markets as well as farmers' markets. Ever since Victory Gardens we have learned to appreciate naturally grown veggies. No more rock hard etheline zapped tomatoes with no taste! No more Yukon Gold potatoes smelling of chemicals! No peaches or nectarines which rot on the inside before they are ripe on the outside! Or so we hope. We want to know what has been done.

When Harvey Wiley worked in my Grandfather's factory for sugar refining the idea of informing the public lead to the first effort to put the public interest first. Now this seems to be secondary! So stop the disceptions that still exist in the opposition to truth in labeling! Tell it like it really is! I have grandchildren allergic to ??? Something in the foods— the air—the water? Probably in all of these. I hope to see some improvement in the rules that protect us from those whose main object is the bottom line. Our bottom line is family health—we want our grandchildren to grow old too!

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